



1761
PATENT
674509-2045.1

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Soe et al.
Serial No. : 10/040,394
Filed : January 9, 2002
For : **IMPROVED METHOD FOR PREPARING FLOUR
DOUGHS AND PRODUCTS MADE FROM SUCH DOUGHS
USING A GLYCEROL OXIDASE**
Examiner : To Be Determined
Art Unit : 1761

745 Fifth Avenue
New York, NY 10151

EXPRESS MAIL

Mailing Label Number: EV073649468US

Date of Deposit: June 21, 2002

I hereby certify that this paper or fee is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" Service under 37 CFR 1.10 on the date indicated above and is addressed to U.S. Patent and Trademark Office Box Sequence, P.O. Box 2327 Arlington, VA 22202

Edward Nay

(Typed or printed name of person mailing paper or fee)

Edward Nay

(Signature of person mailing paper or fee)

RECEIVED
JUL 5 - 2002
TC 1700

**AMENDMENT IN RESPONSE TO NOTICE TO COMPLY WITH REQUIREMENTS
FOR PATENT APPLICATIONS CONTAINING NUCLEOTIDE SEQUENCE AND/OR
AMINO ACID SEQUENCE DISCLOSURES**

U.S. Patent and Trademark Office
Box Sequence, P.O. Box 2327
Arlington, VA 22202

Dear Sir:

This is in response to the Notice to Comply with Requirements for Patent Applications containing Nucleotide Sequence and/or Amino Acid Sequence Disclosures mailed February 25,

07/31/2002 MMARMOL 00000013 500320 10040394

01 FC:102 336.00 CH
02 FC:103 108.00 CH
03 FC:104 280.00 CH

2002, setting a two-month term for reply. Applicants respectfully request acceptance of the enclosed paper copy and computer readable form of the Sequence Listing.

REQUEST FOR EXTENSION OF TIME

Pursuant to 37 C.F.R. 1.136(a) and 1.17(a), a two-month extension of the period for reply to the Notice is respectfully requested. A check in the amount of \$400.00 is enclosed herewith to cover the required fee for a large entity. The Commissioner is hereby authorized to charge any other fees occasioned by this paper, or credit any overpayment in fees, to Deposit Account No. 50-0320.

AMENDMENT

It is respectfully requested that the application be amended, without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel, as follows:

IN THE SPECIFICATION:

Page 1, line 19, please rewrite the paragraph thereat as follows:

The "strength" or "weakness" of doughs are an important aspect of making farinaceous finished products from doughs, including baking. The "strength" or "weakness" of a dough is primarily determined by its content of protein and in particular the content and quality of the gluten protein is an important factor in that respect. Flours with a low protein content are generally characterized as "weak." Thus, the cohesive, extensible, rubbery mass which is formed by mixing water and weak flour will usually be highly extensible when subjected to stress, but it will not return to its original dimensions when the stress is removed.

Page 28, line 32, please rewrite the table thereat as follows:

Table 3.1. Alignment of lipase 3 peptides with known lipase sequences

LIP_RHIDL (SEQ ID NO: 10)	MVSFISISQGVSLCLLVSSMMLGSSAVPVSGKSGSSNTAVSASDNAALPP	50
LIP_RHIMI (SEQ ID NO: 11)	MVLKQRANYLGFLIVFFTAFLV--EAVPIKRQSNSTVDS-----LLP	40
MDLA_PENCA (SEQ ID NO: 12)	MRLS-----FFTAL-----SAVASLGYALPG	21
N-Terminal	SVSTSTLDELQLFAQWSAAAYXSNN (SEQ ID NO: 20)	
LIP_RHIDL	LISSRCAPPSNKGSKSDLQAEPYNMQKNTIEWYESHGGNLTSGKRDDNLV	100
LIP_RHIMI	LIPSRTSAPSSSPSTTDPEAPAM-----SRNGPLPS----DVETK	76